

Betty Kaiser: Cook's Corner

FLASHBACK: Peach canning in full swing

Kaiser Gypsum plants. But everywhere they moved, Sallie canned. And when they got to Calif. she taught me how to "put up" tomatoes, apricots, apples, peaches, green beans and more.

Fortunately, my husband Chuck has always been willing to help. At the end of a long day at our restaurant, we were pooped so we began canning together.

Ventura was surrounded with fields and orchards so produce was readily available. Somehow, Chuck always found time to grow tomatoes and I purchased fruit and veggies from local stands.

My first canning project was a disaster. Deep in a nearby canyon was a U-pick apricot orchard. One hot summer day after work, we picked several bags of dead-ripe apricots. By the time, we got home they smelled wonderful. Inside the bags, they were hot, squished together and unusable.

Note to self: Do not pick dead-ripe fruit!

So far this summer I have put up frozen strawberry jam, blueberries, peaches and green beans. There's only two of us eating at home most of the time, so my inventory is small. I seldom put up more than 36 jars of anything. Still, it's work.

This year I decided to not wait for the free-stone peaches but to go with the semi-cling suncrest peaches.

Note to self: next year go with the free-stone.

Now, if you're not a canner. Do not despair.

I freeze my blueberries and sometimes a few peaches. They keep well. The following recipes are for pies that I picked up from Detering's years ago.

Mr. and Mrs. Detering are gone now, but the family carries on the business and her recipes are timeless. I especially like her suggestions on how to combine peaches with other fruits.

Be sure and check out the easy turnover recipe.

Enjoy!

Maries' Everyday Fresh Peach Pie

- 5 cups sliced fresh peaches (about 8 medium size)
 - 3/4 cup sugar
 - 2 tablespoons tapioca
 - 1 tablespoon lemon juice
 - 1/8 teaspoon cinnamon
 - Dash of salt
 - 1 tablespoon butter, cut into bits
 - Pastry for two=crust 9-inch pie
 - 1 teaspoon sugar (to top pie crust)
- Preheat oven to 400° F.

Mix first 7 ingredients.

Line 9-inch pie pan with pastry. Pour in peach mixture. Cover with top crust. Seal, flute, prick with fork.

Brush lightly with cold water.

Sprinkle with sugar. Bake on lowest rack in oven for 40-50 minutes.

Peach Pie Variations

- Peach Strawberry Pie: Use 3 cups sliced fresh peaches and 2 cups fresh strawberries, halved. Use 1/4 teaspoon almond extract instead of cinnamon.

- Peach Dark Berry Pie: Use 3 cups sliced fresh peaches and 2 cups blueberries or black berries.

- Peach Apple Pie: Use 3 cups sliced fresh peaches and 2 cups apples.

- Peach Pear Pie: Use 3 cups sliced fresh peaches and 2 cups sliced pears.

Diane's Fresh Peach Turnovers

(Recipe as written)

Preheat oven to 425° F.

Filling:

- 3 cups sliced peaches with the juice drained off
- 1/3 cup sugar
- 1 tablespoon flour
- 1/4 teaspoon cinnamon

Mix sugar, flour and cinnamon together. Pour over peaches, gently mix all together and set aside.

Crust:

Sift together:

- 2 cups flour, 2 teaspoons baking powder, 1 teaspoon salt
- Mix well and stir into flour mixture:
- 3/4 cup shortening, 1 egg yolk and 1/2 cup hot water

Cut crust into 5-inch squares 1/4 inch thick. Put on pan and add as much filling as needed. Fold crust to a triangle; press edges together.

Bake 40 minutes.

After cooked you may pour icing over them.

Makes 7-9 turnovers.

Keep it simple and keep it seasonal with Betty Kaiser's Cook's Corner. Contact Betty Kaiser's Chatterbox at 942-1317 or email bchatty@bettykaiser.com



Pet Tips 'n' Tales

By Mary Ellen "Angel Scribe"

Ben's Toy Box



Sonja no longer trips over her dog Ben's toys with his multi-purr-pose solution.

(This column was first published Aug. 28, 2019)

Tired of tripping over your pet's toys? Sonja solved the problem by paw-chasing a child's bench toy box and tossed in her dog Ben's toys into its 31" by 15 1/2" by 16" container. She was tired of diving under furniture in search of colorful chewies, so the legless box also eliminated a new hoarding spot for his plastic and rubber treasures. His treasure chest also doubles as a window seat for such emergencies as overseeing the mailman's arrival, important squirrel watching or naps.

Sonja is a senior, so when the Crew toy chest arrived in one piece, with no assembly required, it was an added benefit! Could it get any better? The child-sized hand-hold notch paw-fectly fits a dog's nose. Ben can open his toy box with a gentle nudge and he's trained to retrieve and put his toys away. (For a small fee, he'll teach your children.) The chest's safety hinge prevents its lid from coming down on his head.

"He also closes the box," said Sonja. "He jumps over its open lid, and slams it closed with his 'tail end' for a clear view of who is knocking on our door. He loves his toy chest and so do I. It matches my decor and I sit on it while putting on my shoes."

The chest is both fun and useful. Sonja instructs her dog to "stay" in another room or outside, then hides a treat for a game of "search" to keep his senses keen. When she reopens the door she says, "Find your treat!" and he systematically investigates their home and eventually finds a treat inside his toy chest.

When her grown son Rocky visits, he and Ben play hide-and-seek; Rocky puts Ben outside and then hides. Sonja lets an eager Ben in with the cue, "Find Rocky!"

On Rocky's last visit, he hid in the closet beside her front door and across the threshold from Ben's toy chest.

"I let Ben in and told him, 'Find Rocky,'" said Sonja. "Ben searched three bedrooms, the office, both bathrooms, the kitchen, et cetera."

Twice Rocky whistled for Ben, who would come running back to recheck the living room, but no Rocky. "I could see his doggy wheels turning. Ben could smell his play partner was close by. He excitedly ran to his toy chest and opened it up," said Sonja. "He was sure Rocky was in there. But no! So, Ben continued searching. Three times he went back to the toy chest, nosed it open, peered in fully expecting to see Rocky. The stunned look on his face was hilarious."

Finally, Rocky revealed his whereabouts to Ben when he burst out laughing. "It is a great family memory and we still chuckle about it to this day," Sonja said.

Although Ben was unable to find Rocky, he attunes himself to our environment and has become a hunting dog in other areas. "I routinely set my phone timer on a "Quack-Quack" ring to alert me to the running water sprinklers, laundry, mail arrival, baking cookies, et cetera. Ben quickly picked up on what the ring meant. So, when the phone starts quacking, he comes to me which is doubly handy. If I can't find my phone, he helps me track it down. He is so smart that sometimes I forget he is, well, a dog."

TIPS:

- Tracie, a Pet Tips 'n' Tales fan said, "I place mint plants around the house. They make great insect repellents. We plant catnip in the cats' sleeping garden areas to ward off fleas."
- "To help keep bugs out, we place drops of peppermint in the vents and a few drops under doorway entrances," said Carli. "We make sure our pets can't lick or walk through the drops."

Share your fur-avorite pet memory or adventure at angelscribe@msn.com. Visit Pet Tips 'n' Tales on Facebook at www.facebook.com/PetTipsandTales



Betty Kaiser

(This column originally ran Aug. 7, 2018)

Last week I was out at Detering Orchards in Harrisburg to pick up some peaches for canning. Just one box of peaches and a few ears of corn for dinner.

The lady being checked out ahead of me was a different story. She had big boxes and bags of berries, green beans, peaches, plums and everything else that wasn't nailed down. It took two shopping carts to get her inventory to the car.

Obviously, she was a serious canner.

I am a selectively lazy canner. Canning is hard work and I do as little as possible. Pioneer women were amazing. There were no grocery stores to run to for a can of pears if you didn't put them up the previous summer

They were smart, thrifty and tired after working together to process hundreds of cans of meat, fruit and vegetables.

We are so blessed.

I learned to can (in jars) back in the late 1970s thanks to my neighbor Sallie in Ventura, Calif. She and Jim were married at the turn of 20th century and lived for awhile in a sod hut in Texas. Talk about pioneers! Later, they moved to different cities because of Jim's job as an engineer with

LORANE COUNTRY NEWS

CONTRIBUTED BY LIL THOMPSON FOR THE SENTINEL

• Sadly Lorane has lost another long-time resident. Marilyn Cooper passed away last Saturday evening (Aug. 8).

Our love and sympathies go out to her family.

• CAL School District met on Thursday, Aug. 6, and made some decisions about the upcoming school year.

Applegate Elementa-

ry will begin full time in-person classes Sept. 14 for kindergarten and grades 1-3.

Grades 4-12 will begin distance learning at the same time. This delay in starting allows school

staff to meet with every K-12 student in a parent-teacher type meeting.

Visit Crow-Applegate-Lorane School District at <https://www.cal.k12.or.us/article/28i3066?org=cal> to get all the information.

Be sure to read it all.

If you read this, please share with other parents and teachers. Remember, we are a small district and the administration and staff can make this work.

• Lorane Grange meets next on Sept. 3 at 7 p.m. At this time there will be no dinner and bingo in September.

• All attending Lorane Christian Church on Sundays are still enjoying the beautiful drive in services.

• Wishing good luck to the Wilson Family; Karl, Lanita, Donald and Markey as they travel to Louisiana.

They have always lived in Lorane, so this will be a big change for them.

Yard of the Week

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Week of August 13th Winner is: 1419 Clark Avenue.
Yards will be selected each week by nominations.
To nominate a yard you can call City Hall (942-5501) or Chamber of Commerce (942-2411)